
**Cereals and cereal products —
Common wheat (*Triticum aestivum*
L.) — Determination of Alveograph
properties of dough at constant
hydration from commercial or test
flours and test milling methodology**

*Céréales et produits céréaliers — Blé tendre (*Triticum aestivum* L.) — Détermination des propriétés alvéographiques d'une pâte à hydratation constante de farine industrielle ou d'essai et méthodologie pour la mouture d'essai*





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